



CAPTAIN BILL'S

LONG ISLAND RESTAURANT WEEK

Sunday, April 26th - Sunday, May 3rd

2 - COURSE LUNCH - \$24/\$24.72 CC

NOT AVAILABLE ON SUNDAYS. We will be having regular Sunday Brunch then LIRW dinner at 4pm

1ST COURSE

Baked Stuffed Clam

minced clams, bacon, garlic, parmesan

Fried Calamari

cherry peppers, marinara

PEI Mussels

toasted breadcrumbs, white wine, garlic and herbs

Soup of the Day

Mixed Greens Garden Salad ^{GF} ^V

creamy garlic dressing

New England Clam Chowder

2ND COURSE

Fried Flounder Sandwich

tartar, lettuce, tomato, and pickles served with fries

*Black Angus Burger

cheddar, bacon, and crispy onions served with fries

Vegetable Caprese Sandwich ^V

fresh mozzarella, basil, and aioli on ciabatta served with fries

Grilled Atlantic Salmon ^{GF}

shiitake mushroom, tamari ginger sauce served with potato and vegetable

Chicken Milanese

breaded chicken, burrata, with tricolor tomatoes, arugula, basil pesto

NO SUBSTITUTIONS PLEASE

^{GF} = Gluten Free ^V = Vegetarian

Tax and Gratuity Not Included • Menu Subject to Change without Notice

** Menu pricing shows cash price first and credit card price second. Itemized receipt will show cash price with credit card total on bottom.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions *Cooked to your liking Before placing your order, please inform your server if a person in your party has a food allergy.

122 OCEAN AVE,
BAY SHORE, NY 11706

  /CAPTAINBILLSBAYSHORE
WWW.CAPTAINBILLS.COM

